

**UNITED STATES  
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AGRICULTURE**

**Marketing and  
Regulatory  
Programs**

**Agricultural  
Marketing Service**

**Livestock and  
Seed Program**

**Washington, D.C.  
20250-0254**

**I** **NSSTITUTIONAL**

**M** **EAT**

**P** **URCHASE**

**S** **PECIFICATIONS**

**FOR FRESH GOAT  
SERIES 11 000**

**APPROVED BY USDA**

**EFFECTIVE DATE ----**

**DRAFT FOR YOUR COMMENT ONLY**

# INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

## FOR FRESH GOAT

### SERIES 11000

The United States Department of Agriculture (USDA) through its Agricultural Marketing Service (AMS) develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following ten documents:

General Requirements

Quality Assurance Provisions

Fresh Beef .....Series 100

Fresh Lamb and Mutton.....Series 200

Fresh Veal and Calf.....Series 300

Fresh Pork .....Series 400

Cured, Cured & Smoked, & Fully Cooked Pork Products.....Series 500

Cured, Dried, and Smoked Beef Products.....Series 600

Edible By-Products.....Series 700

Sausage Products.....Series 800

Goat .....Series 11 000

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, the Agricultural Marketing Service, through its Meat Grading and Certification Branch (MGCB), provides a voluntary Meat Certification Service. For labeling purposes, only goat product produced under an approved program by the MGCB may contain the letters "IMPS" on the product label. Purchasers desiring this service should contact:

USDA, MRP, AMS, Livestock and Seed Program

Meat Grading and Certification Branch

Stop 0248, Room 2628 S-Bldg

1400 Independence Ave. SW

Washington, D.C. 20250-0248 PHONE: (202)-720-1113 FAX: (202)-690-4119

Internet Address: <http://www.ams.usda.gov/lsg/lsg-mg.htm>

For any assistance regarding these documents and for additional copies, please contact:

USDA, MRP, AMS, Livestock and Seed Program

Standardization Branch

Stop 0254, Room 2603 S-Bldg

1400 Independence Ave. SW

Washington, D.C. 20250-0254 PHONE (202)-720-4486 FAX (202)-720-1112

# IMPS Ordering Checklist

The following checklist will assist the purchaser in providing contractual and codification language necessary to describe the IMPS Goat product and/or service desired. Each element within the checklist is further defined within Section **I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER.**

- A. Item** (See page 5.)
  - Special instructions
  - Purchaser Specified Options (PSO)
  - Added ingredients
- B. Selection and Special Requirements** (See page 7.)
- C. State of Refrigeration** (see IMPS GENERAL REQUIREMENTS, section I. MEAT HANDLING)
- D. Fat Limitations** (See page 9.)
- E. Portion Cut - Weight, Thickness, and Shape** (applicable to portion cut items only (See page 9.)
- F. Weight Range** (See weight range tables on page 10.)
- G. Netting and Tying** (See page 10.)
- H. Packaging and Packing** (See IMPS GENERAL REQUIREMENTS, section II. PACKAGING AND PACKING.) page 10.
- I. Quality Assurance** (See IMPS QUALITY ASSURANCE PROVISIONS.)
  - Method of examination
  - Acceptable Quality Levels (AQLs)
  - Certification - (See page 10 and refer to the IMPS GENERAL REQUIREMENTS, Section III. USDA CERTIFICATION.)

CODIFICATION SYSTEM FOR GOAT			CODE
	<b>SPECIES</b>	<b>GOAT</b>	<b>11</b>
<b>I T E M  R E Q U I R E M E N T</b>	<b>STYLES</b>	<b>PLATTER</b>	<b>1</b>
		<b>ROASTING</b>	<b>2</b>
		<b>BARBECUE</b>	<b>3</b>
		<b>SOUTHERN</b>	<b>4</b>
		<b>HOTEL</b>	<b>5</b>
		<b>ANY COMBINATION</b>	<b>6</b>
	<b>CUT IDENTIFICATION</b>	<b>SEE TABLE 1 (Last 2 Digits of ITEM NUMBER)</b>	<b>--</b>
	<b>BONE REQUIREMENT</b>	<b>BONE-IN</b>	<b>1</b>
		<b>BONELESS</b>	<b>2</b>
	<b>ADDED INGREDIENTS</b>	<b>NONE SPECIFIED</b>	<b>1</b>
		<b>SPECIFIED</b>	<b>2</b>
<b>S P E C I A L  R E Q U I R E M E N T S</b>	<b>PURCHASER SPECIFIED OPTIONS (PSO)</b>	<b>NON SPECIFIED</b>	<b>1</b>
		<b>SEE ITEM DESCRIPTION</b>	<b>2</b>
	<b>SPLIT</b>	<b>SINGLE (SPLIT)</b>	<b>1</b>
		<b>DOUBLE (UNSPLIT)</b>	<b>2</b>
	<b>SELECTION AND SPECIAL REQUIREMENTS</b>	<b>SEE PAGE 7 (7 DIGIT NUMBER)</b>	<b>-----</b>
	<b>STATE OF REFRIGERATION</b>	<b>CHILLED OR FROZEN (SEE PAGE 8)</b>	
	<b>FAT LIMITATIONS</b>	<b>SEE PAGE 9</b>	
	<b>PORTION CUT - WEIGHT, THICKNESS AND SHAPE (SEE PAGE 9)</b>	<b>WHOLE (NOT PORTIONED)</b>	<b>1</b>
		<b>PORTION CUT - THICKNESS ONLY</b>	<b>2</b>
		<b>PORTION CUT - WEIGHT</b>	<b>3</b>
		<b>PORTION CUT - WEIGHT AND THICKNESS</b>	<b>4</b>
	<b>WEIGHT RANGE</b>	<b>SEE INDIVIDUAL ITEM DESCRIPTION</b>	
	<b>NETTING AND TYING</b>	<b>NOT SPECIFIED</b>	<b>1</b>
		<b>SPECIFIED</b>	<b>2</b>
	<b>PACKAGING AND PACKING</b>	<b>INDIVIDUAL-WRAPPED</b>	<b>1</b>
		<b>INDIVIDUAL VACUUM PACKAGED</b>	<b>2</b>
		<b>BULK VACUUM PACKAGED</b>	<b>3</b>
		<b>BULK PACKED</b>	<b>4</b>
	<b>QUALITY ASSURANCE PROVISIONS (SEE PAGE 10)</b>	<b>CERTIFICATION</b>	<b>1</b>
		<b>OTHER THIRD PARTY CERTIFICATION</b>	<b>2</b>
		<b>NO THIRD PARTY CERTIFICATION</b>	<b>3</b>

## ORDERING DATA TO BE SPECIFIED BY THE PURCHASER

### A. ITEM

1. **Special Instructions** - The purchaser shall specify any IMPS item they wish to purchase in the form of whole carcass, carcasses fabricated in one of the styles or individual cuts listed in the following index. In order to customize the product to meet the purchaser's needs, special instructions modifying the IMPS descriptions may be specified.

**Table 1. INDEX OF IMPS GOAT PRODUCTS**

Item No.	Product Name	Page No.
ITEM NO. 11-0-00 - CARCASS.....		13
ITEM NO. 11-1-00 - CARCASS, PLATTER STYLE .....		13
ITEM NO. 11-2-00 - CARCASS, ROASTING STYLE .....		14
ITEM NO. 11-3-00 - CARCASS, BARBECUE STYLE .....		15
ITEM NO. 11-4-00 - CARCASS, SOUTHERN STYLE .....		16
ITEM NO. 11-5-00 - CARCASS, HOTEL STYLE .....		17
ITEM NO. 11-X-10 - FORESHANK .....		19
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ITEM NO. 11-X-21 - FORESADDLE, STREAMLINED .....		19
ITEM NO. 11-X-22 - SHOULDER, SQUARE-CUT .....		20
ITEM NO. 11-X-23 - OUTSIDE SHOULDER .....		20
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ITEM NO. 11-X-30 - RACK .....		20
ITEM NO. 11-X-31 - FULL RIBS .....		21
ITEM NO. 11-X-32 - RACK, FRENCHED .....		21
ITEM NO. 11-X-33 - SHORT RIBS .....		21
ITEM NO. 11-X-34 - BREAST .....		21
ITEM NO. 11-X-35 - LOUISIANA RIB .....		23
ITEM NO. 11-X-40 - BACK .....		23
ITEM NO. 11-X-41 - BACK STRIP, BONELESS .....		24
ITEM NO. 11-X-50 - LOIN .....		24
ITEM NO. 11-X-51 - LOIN, RUMP ON, DOUBLE .....		25
ITEM NO. 11-X-52 - TENDERLOIN .....		25
ITEM NO. 11-X-60 - SIRLOIN, BONELESS .....		25
ITEM NO. 11-X-70 - LEG .....		26
ITEM NO. 11-X-71 - LEG, ROASTING STYLE .....		26
ITEM NO. 11-X-72 - LEG, SHANK OFF .....		26
ITEM NO. 11-X-73 - LEG, SHANK OFF, SIRLOIN OFF, PARTIALLY BONELESS .....		26
ITEM NO. 11-X-74 - LEG, SHANK OFF, PARTIALLY BONELESS .....		26
ITEM NO. 11-6-80 - LEG, INSIDE .....		27
ITEM NO. 11-6-81 - LEG, BOTTOM .....		27
ITEM NO. 11-6-82 - LEG, OUTSIDE .....		27
ITEM NO. 11-6-83 - LEG, TIP .....		27
ITEM NO. 11-6-84 - LEG, TBS, 4 PARTS .....		27
ITEM NO. 11-6-85 - LEG, TBS, 3 PARTS .....		28
ITEM NO. 11-X-86 - LEG, BHS, 3 PARTS .....		28
ITEM NO. 11-6-90 - GROUND GOAT .....		28
ITEM NO. 11-6-91 - GOAT FOR CURRY .....		28
ITEM NO. 11-6-92 - GOAT FOR STEWING .....		29
ITEM NO. 11-X-93 - GOAT FOR KABOBS .....		29
ITEM NO. 11-X-94 - CUBED, BRAISING AND CUTLET MEAT .....		29

- The last two digits reflect the item number. The "x" means that purchaser must specify

style.

Purchaser Specified Options - The purchaser will be allowed to specify options (tail length, special item descriptions, roast size or muscle presence) for individual items. Each PSO will be included in the contract and can vary from order to order depending on the options/needs specified by the purchaser.

2. **Added Ingredients** - To enhance product performance, the purchaser may specify ingredients to be added to any IMPS fresh pork item. Ingredients may be added by immersion or injection. Unless otherwise specified, ingredients shall be limited to water, lemon juice, and sodium phosphate. The purchaser may specify any one of the following levels of added ingredients within a purchase order:

Option No.	Maximum percentage of added ingredients
1 -	7%
2 -	10%
3 -	12%
4 -	15%
Other	xx %

The ingredients, method of addition, and labeling of product with added ingredients, shall be in accordance with FSIS Regulations.

## **B. SELECTION AND SPECIAL REQUIREMENTS**

### **1. Selection Criteria**

**SELECTION NO. 1** - Live goats and/or carcasses shall possess a superior meat type conformation. They shall be thickly muscled throughout the body and particularly well muscled in the hind legs, loin, and shoulders without regard to presence of fat cover.

**SELECTION NO. 2** - Live goats and or carcasses shall possess an average meat type conformation. They shall have a moderate degree of muscling through out the body and express slightly thick muscling in the hind legs and loins without regard to fat cover.

**SELECTION NO. 3** - Live goats and or carcasses will possess a meat type conformation less than a selection 2 goat. They will have a less than average degree of muscling through out the body and express a less pronounced degree of muscling in the hind legs and loins without regard to fat cover.

2. **Special Requirements** – The Special Requirements listed in the following table offers the purchaser options regarding class, maturity, breed, diet, organically raised, and religious preferences. The purchaser may specify any combination of the following selection and special requirements when ordering goats using the following table:

### SPECIAL REQUIREMENTS TABLE

Option Nos.	Category		
1 2 3 4 5	Selection * See descriptions below	1 2 3 1 and 2 Any Combination	
1 2 3 4 5	Class	Buck Doe Whether Doe and Whether Any Combination	
1 2 3 4 5	Maturity	Kid goat Yearling goat Goat Kid or Yearling Any Combination	less than 14 months 14 to 24 months More than 24 months Less than 24 months 
1 2 3	Breed Type	Dairy Meat Any Combination	
1 2	Diet	Not Specified Special Diet Specified (See Contract Provisions)	
1 2	Organically raised	Meet Organic Standards Not Specified	
1 2 3	Religious	Hileah Kosher Not Specified	

If not specified by the purchaser, goats shall be selection number 2 or higher, and of any class.

### C. STATE OF REFRIGERATION

Refer to the IMPS GENERAL REQUIREMENTS, Section I. MEAT HANDLING.

Options:	Type:
1	Chilled
2	Frozen
3	Other

#### D. FAT LIMITATIONS

**Cuts and Roasts:** Except for shank items, the purchaser shall specify one of the following maximum average thickness of surface fat unless definite fat limitations are indicated in the detailed item descriptions.

Options	Maximum Average Thickness <sup>1/</sup>	Maximum At Any One Point
1	Commodity trim - 1/4 inch (6 mm)	3/8 inch (9 mm)
2	1/8 inch (3 mm)	1/4 inch (6 mm)
3	Practically Free (75% lean/seam surface exposed)	1/8 inch (3 mm)
4	Peeled/Denuded (remaining fat shall not exceed 1.0 inch in any dimension)	1/8 inch (3 mm)
5	Peeled/Denuded, Surface Membrane Removed (90% lean exposed)	1/8 inch (3 mm)

Note: When average fat thickness is specified in item descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.

#### E. PORTION CUT WEIGHT, THICKNESS AND SHAPE

The purchaser may specify any item to be portioned. The purchaser shall specify the portion weight and/or thickness, or shape desired. Unless portion weight and/or thickness tolerances are specified by the purchaser, the following tables shall be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

##### PORTION THICKNESS TOLERANCES

Option Code - 2 or 4	Specified Thickness	Thickness Tolerance	Thickness Uniformity
	1 inch (25 mm) or less	+/- 3/16 inch (5 mm)	3/16 inch (5 mm)
	More than 1 inch (25 mm)	+/- 1/4 inch (6 mm)	1/4 inch (6 mm)

##### PORTION WEIGHT TOLERANCE

Option Code - 3 or 4	Specified Weight	Weight Tolerance	Thickness Uniformity
	Less than 6.0 ounces (170 g)	+/- 1/4 oz. (7 g)	3/16 inch (5 mm)
	6.0 ounces (170 g) or more	+/- 1/2 oz. (14 g)	1/4 inch (6 mm)
	Not applicable		

Thickness measurements are not applicable within 1/4 inch (6mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.

**F. WEIGHT RANGE (See individual item description)**

**G. NETTING AND TYING**

When tying is required, stretchable netting (or any other equivalent material) shall be used to make roasts firm and compact. Unless otherwise specified, roasts shall be netted so that all portions are held intact, without any portions protruding through the ends of the netting. Alternatively, roasts may be string tied by loops of twine uniformly spaced at no more than approximately 2.0 inch (5.0 cm) intervals girthwise (perpendicular to item length). When girthwise tying does not make roasts firm and compact, lengthwise tying shall also be used.

**H. PACKAGING AND PACKING**

The purchaser shall specify packaging and packing for delivery of product. (See IMPS GENERAL REQUIREMENTS for details.)

**I. QUALITY ASSURANCE (See the IMPS Quality Assurance Provisions.)**

For assurance that product is produced in accordance with this specification and applicable contractual requirements, the purchaser may request that product be derived from a production facility that has an IMPS certified process. To become a “certified” producer, the applicant must submit, for approval, a quality control plan addressing the criteria listed within the IMPS Ordering Checklist. Approval may be attained after having satisfactorily undergone a program audit conducted in accordance with the policies and procedures of USDA, AMS, Meat Grading and Certification Branch (MGCB). For more information regarding this service, contact:

USDA, AMS, Livestock and Seed Program  
Meat Grading and Certification Branch  
Stop 0248, Room 2628 S-Bldg  
1400 Independence Ave. SW  
Washington, DC 20250-0248 PHONE: (202) 720-1113 FAX: (202) 690-4119

Internet Address: <http://www.ams.usda.gov/lsg/lsg-mg.htm>

**II. MATERIAL REQUIREMENTS**

All product offered shall comply with the following material requirements and the individual item descriptions. For quality assurance, product shall be evaluated in accordance with the IMPS QUALITY ASSURANCE PROVISIONS.

**A. QUALITY**

**1. Condition**

All product offered as meeting the specification requirements must be in excellent condition. For certification, product shall be in the fresh-chilled state (not previously frozen) when examined for excellent condition; i.e., exposed lean and fat surfaces shall be of a color and bloom normally associated with the class, grade, and cut of meat, and typical of meat that has been properly stored and handled. Cut surfaces and naturally exposed lean surfaces

shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat shall show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. Also, product shall show no evidence of freezing, defrosting, or mishandling. Meat must be maintained in excellent condition through processing, storage, and transit.

Portion-cut and ground items to be delivered frozen may be produced from frozen meat cuts that have been previously certified in the fresh-chilled state, provided such cuts show no evidence of deterioration. Unless otherwise specified, portion cut items shall maintain their approximate original shape. Products thus produced shall be packaged, packed, and returned promptly to the freezer.

## **2. Lean Quality**

All meat shall be practically free of bruises, blood clots, bloody tissue, blood discoloration, exposed spinal cord portions, spleen, exposed blood vessels, cod and/or udder fat, or any other conditions that would negatively affect the use of the product. The color of lean shall be red to dark grayish pink. The lean shall be moderately firm.

All cuts shall be free of dislocated or enlarged joints or other malformations of the skeletal structure. However, cuts with bones broken during processing are acceptable if the bones are not splintered to the extent that the lean around the fracture is affected.

## **3. Workmanship**

### **a) Cutting, Trimming, and Boning Cuts**

The cutting, trimming, and boning of the cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. No more than a slight amount lean, fat, or bone shall be removed or included from an adjacent cut. All boneless cuts shall be free of bones, cartilage and backstrap.

### **b) Fat Trim**

Trimming of external fat shall be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Beveling of the edges only is not acceptable. Two terms used for describing fat limitations are:

(1) maximum fat thickness at any one point and (2) average fat thickness. Fat thickness requirements may apply to surface fat (external and/or exterior fat in relationship to the item) and seam fat (fat between adjacent muscles within an item) as specified by the purchaser or within the detailed item description.

Peeled/Denuded - The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat not to exceed 1.0 inch (25 mm) in any dimension and/or 1/8 inch (3 mm) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 1.0 inch (25 mm) in any dimension and/or 1/8 inch (3 mm) in depth at any point.

Peeled/Denuded, Surface Membrane Removed - When the surface membrane ("silver" or "blue" tissue) is required to be removed (skinned), the resulting cut surface shall expose at least 90% lean with remaining "flake" fat not to exceed 1/8 inch (3 mm) in depth.

Cuts and roast items - The maximum fat thickness at any one point is evaluated by visually determining the area of a cut that has the most fat thickness and measure the thickness (depth) at this point. The average fat thickness is evaluated by visually determining the areas of surface fat and taking multiple measurements in these areas only. The average shall be determined by evaluating the amount of surface area that each thickness represents (i.e., if one third of the fat surface was 0.2 inch (5 mm) in depth, one third was 0.3 inch (8 mm) in depth and one third was 0.4 inch (10 mm) in depth, then the average would be 0.3 inches (8 mm)).

The actual measurements of fat are made on the edges of the cut and by probing or scoring the overlying surface fat as necessary in a manner that reveals the actual fat thickness and accounts for any natural depression or seam that could affect the measurement.

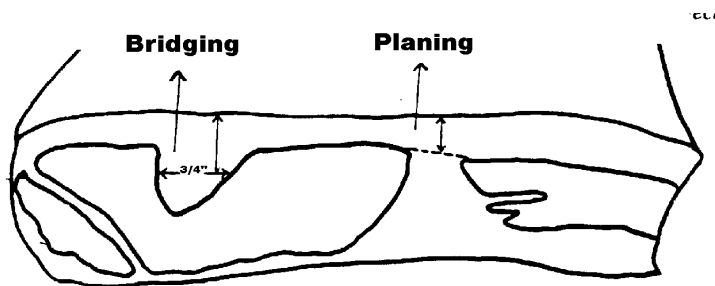


Figure 1

When a natural depression occurs in a muscle, only the fat above the portion of the depression that is more than 3/4 inch (19 mm) in width is considered (this method is known as "bridging"). When a seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured (this method is known as "planing") (See Figure 1).

However, when fat limitations for Peeled/Denuded or Peel/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

Diced and portion-cut items - For the purpose of measuring surface fat, the maximum fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice or portion-cut that have the thickest amount of fat and measuring the thickness (depth) of fat in these areas. The average fat thickness is evaluated by visually determining the various areas of surface fat and taking multiple measurements in these areas. The average shall be determined by evaluating the amount of surface area that each thickness represents.

The actual measurements of fat are made on the edges of the cut and by probing or scoring the fat surface as necessary in a manner that reveals the actual fat thickness. For chops, the bridging and/or the planing methods shall be applied to take into account any natural depression occurring in a muscle and/or when a seam of fat occurs between adjacent muscles

However, when fat limitations for Peeled/Denuded or Peel/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

### III. ITEM DESCRIPTIONS

#### Item No. 11-0-00 - Carcass

A goat carcass is the entire unsplit carcass. Bloody tissue, frayed ends at the neck and practically all kidney, pelvic and heart fat shall be removed.

Wt. Range	1. 15 & down
	2. 15 – 30
	3. 30 – 40
	4. 40 & up

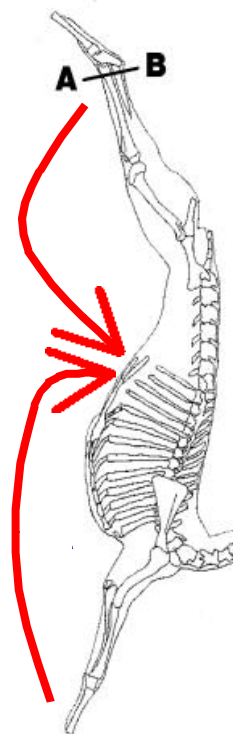
PSO= The purchaser may specify one of the following purchaser options to **Items No. 11-0-00, 11-1-00, 11-2-00, 11-3-00, 11-4-00, 11-5-00.**

PSO: 1-Neck Off  
2-Foreshank Off  
3-Neck and Foreshank Off

#### Item No. 11-1-00 - Carcass, Platter Style

The carcass shall be assembled immediately after slaughter so that the entire carcass may be netted, tied or stuffed into casings. After removal of the hind trotter (A-B), (1) the hind leg will be pulled so that the hind shank bone is inserted into the thoracic cavity; and (2) the fore legs are pulled so that the fore trotter is inserted between the hind leg toward the pelvic cavity. Recommended weight range is 20 pounds or less. However, any weight range may be used.

Wt. Range – 1 - 20 dn  
2 - 20 up

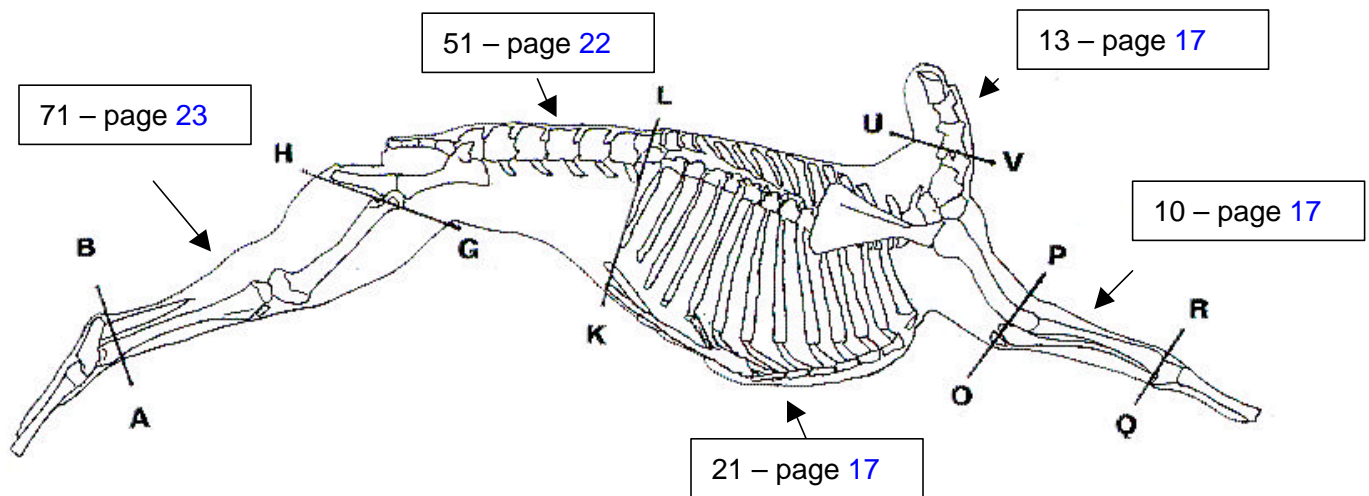


**Item No. 11-2-00 - Carcass, Roasting Style**

This item shall be separated into Item Nos. 10, 13, 21, 51, and 71. All items shall be packaged into the same container. The hind and fore trotters shall be excluded.

Recommended weight range is 15 –30 pounds. However, any weight range may be used.

Wt Range –     1 - 15 – 30  
                  2 - 30 and up



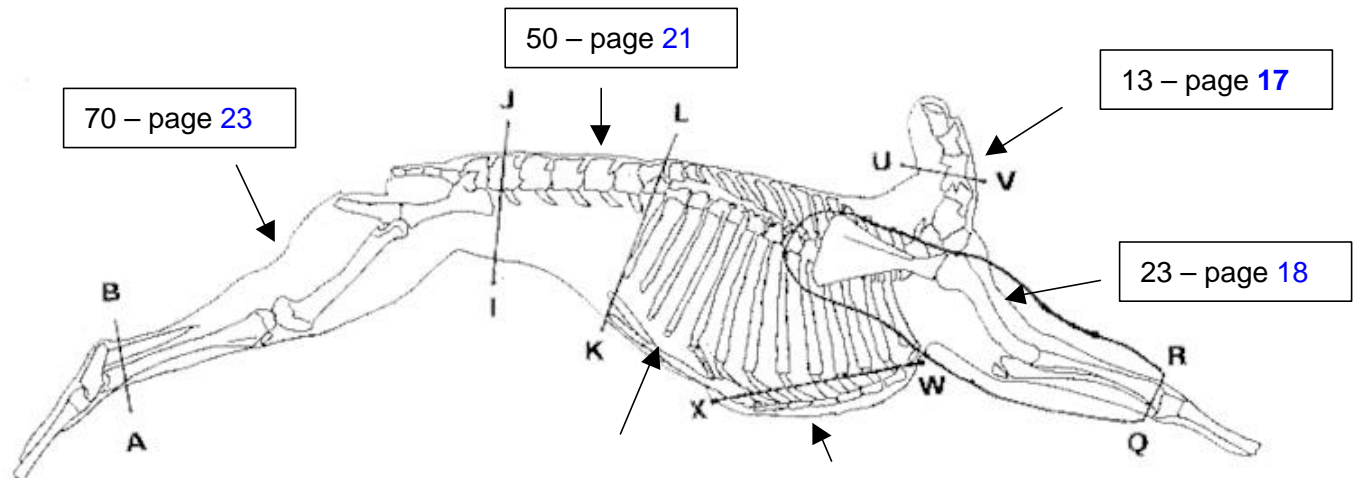
## Roasting Style

### Item No. 11-3-00 - Carcass, Barbecue Style

This item shall be separated into Item Nos. 13, 23, 31, 34, 50, and 70. All items shall be packaged into the same container. The hind and fore trotters shall be excluded. Changes to components can be specified. Recommended weight range is 20 – 40 pounds. However, any weight range may be used.

PSO – 1. - Cut all sections into approximately 1 inch chops by cutting at right angles to the length of the individual cuts.

Wt. Range -           1 - 20 – 30  
                          2 - 20 – up  
                          3 - 30 – up



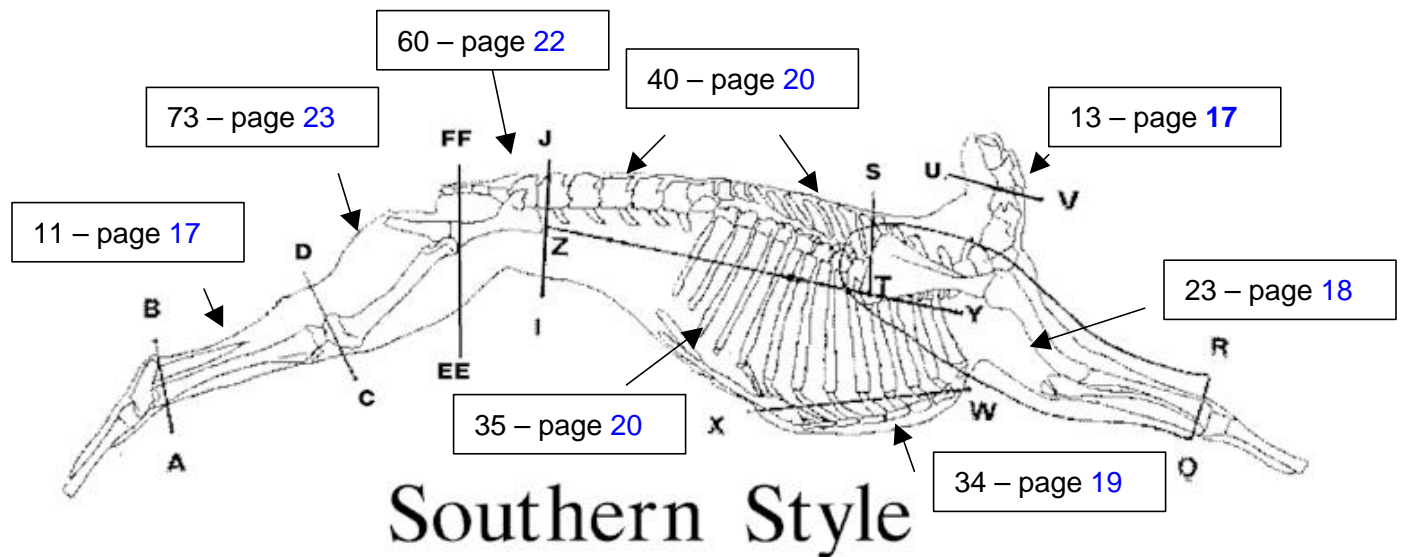
## Barbeque Style

### Item No. 11-4-00 - Carcass, Southern Style

This item shall be separated into Item Nos. 11, 13, 23, 35, 40, 60, and 73. All items shall be packaged into the same container. The hind and fore trotters shall be excluded. All kidney, pelvic and heart fat shall be removed. Recommended weight range is 30 pounds and up. However, any weight range may be used.

PSO – 1. – When specified, the breast (34) and neck (13) shall be removed.

Wt. Range 1. 20 – 30  
2. 30 – 40  
3. 40 & up

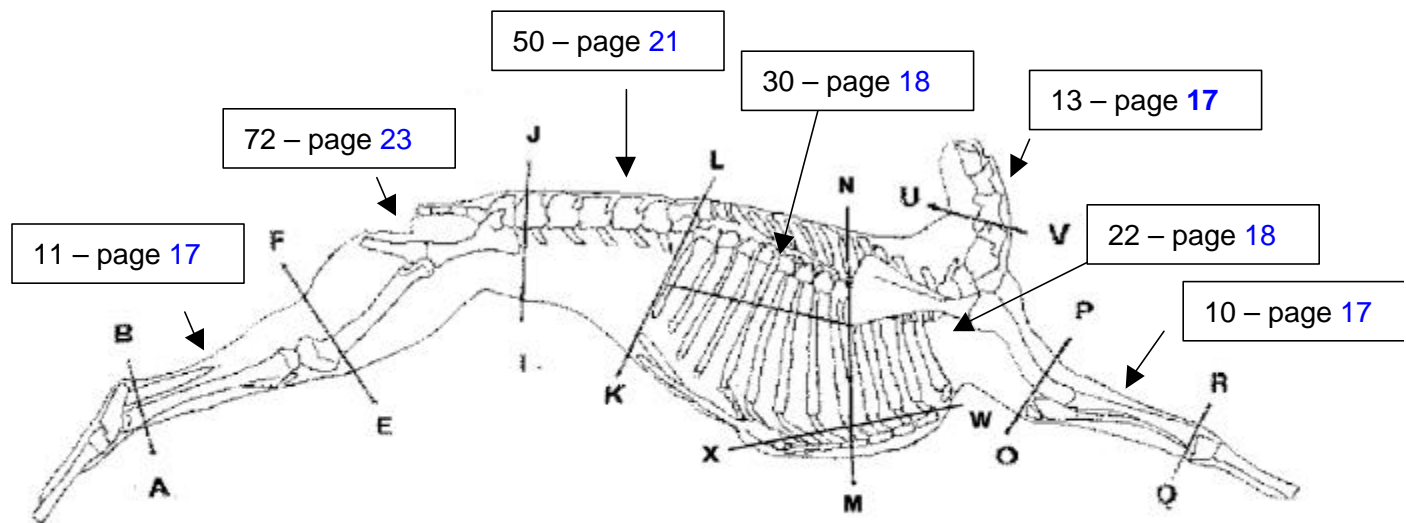


**Item No. 11-5-00 - Carcass, Hotel Style**

This item shall be separated into Item Nos. 10, 11, 13, 22, 30, 33, 50, and 72. All items shall packaged into the same container. The hind and fore trotters shall be excluded. All kidney, pelvic and heart fat shall be removed. Recommended weight range is 40 pounds and up.

PSO – 1. – When specified, the breast (34) and neck (13) shall be removed.

Wt. Range 1. - 40 & up



# Hotel Style



**Item No. 11-X-10 - Foreshank**

This item is prepared by cutting through the elbow joint (O-P) and cutting through the knee joint (Q-R) (refer to Roasting and Hotel Styles).

Wt. Range -     1. 0.5 & down  
                  2. 0.5 & up

**Item No. 11-X-11 - Hindshank**

This item is prepared by cutting through the Stifle joint (D-C) and cutting through the hock joint (A-B) (refer to Southern and Hotel Styles).

Wt. Range -     1. 0.5 & down  
                  2. 0.5 & up

**Item No. 11-X-12 - Hindshank, Heel On**

This item is prepared as described in Item No. 11-x-11 except the heel portion of the leg shall remain attached to the shank by cutting through the natural seams after cutting through the Stifle joint (D-C).

Wt. Range -     1. 0.75 & down  
                  2. 0.75 & up

**Item No. 11-X-13 - Neck**

This item is prepared by cutting through the fourth cervical vertebrae (U-V) on the posterior end. Purchaser may specify item as whole or split.

Wt. Range -     1. 0.25 & down  
                  2. 0.25 & up

**Item No. 11-X-21 - Foresaddle, Streamlined**

This item is prepared from the foresaddle of a Roasting Style Carcass. The hindsaddle is removed immediately posterior to the last rib (K-L), the neck is removed (U-V) leaving no more than 4 cervical vertebrae and the foreshank is removed dorsal to the elbow joint (O-P).

Wt. Range -     1. 4 & down  
                  2. 4 - 6  
                  3. 6 - & up

**Item No. 11-X-22 - Shoulder, Square-Cut**

This item is prepared by straight cut between the fourth and fifth rib on the posterior end (N-M) from a Hotel Style Carcass. The foreshank is removed at the elbow joint (O-P) and breast by a straight cut approximately perpendicular to the rib side and through the cartilaginous juncture of the first rib and the sternum (W-X). The neck shall be removed by a straight cut perpendicular to the rack side, which leaves not more than 4 cervical vertebrae on the shoulder (U-V). Purchaser may specify the item as single or double.

Wt. Range -     1. 7 & down  
                  2. 7 - 10  
                  3. 10 - & up

**Item No. 11-X-23 - Outside Shoulder**

This item is prepared by cutting through the web muscle (*pectoralis superficialis*) and following the natural seam to a point immediately dorsal and medial to the blade cartilage. The trotter shall be removed above the knee joint (Q-R). The popliteal lymph gland shall be removed if present. All sides shall be trimmed following the natural curvature of the major muscles and the scapula.

PSO    1. – When Specified, the shank shall be removed.

Wt. Range -     1. 2.5 & down  
                  2. 2.5 & up

**Item No. 11-X-24 - Inside Shoulder, Squared**

This item is prepared from any carcass. It is separated from the back by a straight cut between the fourth and fifth rib (S-T). The outside shoulder must be removed prior to fabrication of this item. The full ribs are removed by a straight cut immediately ventral to the thoracic vertebrae (Y-Z). The neck shall be removed by a straight cut perpendicular to the rack side, which leaves not more than 4 cervical vertebrae on the shoulder (U-V). Purchaser may specify the item as single or double.

Wt. Range -     1. 1.5 & down  
                  2. 1.5 & up

**Item No. 11-X-30 - Rack**

This item is prepared from any carcass. It is separated on the posterior end by a straight cut immediately posterior to the last rib (K-L) and on the anterior end by a cut between the fourth and fifth rib (M-N). The ribs shall be removed by a straight cut across the ribs which is not more than 4.0 inches (10.0 cm) from the ventral edge of the *longissimus dorsi* (FF-GG). Purchaser may specify single or double item. If the style is not specified, Hotel Style shall be used.

Wt. Range -     1. 1.5 & down  
                  2. 1.5 – 3

3. 3 & up

**Item No. 11-X-31 - Full Ribs**

This item is separated from the carcass by a straight cut immediately posterior to the last rib on the posterior end (K-L). The outside shoulder is removed by cutting through the natural seam. The neck is removed leaving no more than 4 cervical vertebrae (U-V). The breast is removed by a straight cut if specified by the purchaser. The tendinous portion of the diaphragm shall be removed. Purchaser may specify the item as single or double. If the style is not specified, Barbecue Style shall be used.

Wt. Range -     1. 5 & down  
                  2. 5 - 10  
                  3. 10 - & up

**Item No. 11-X-32 - Rack, Frenched**

This item is as described in Item No. 11-X-30 except that the ends of the rib bones shall be frenched (removal of the *intercostal* meat and lean and fat over the ribs). Exposed portions of rib bones shall not exceed 2.0 inches (3.8 cm) in length and the remaining *intercostal* meat and lean and fat over the rib bones shall not exceed 2.0 inches (3.8 cm) from the ventral edge of the *longissimus dorsi* muscle.

Wt. Range -     1. 1.5 & down  
                  2. 1.5 – 3  
                  3. 3 & up

**Item No. 11-X-33 - Short Ribs**

This item is prepared from any full rib item. It is prepared by a straight cut immediately posterior to the last rib (K-L). The rack is removed by a straight cut across the ribs on the dorsal side (AA-BB) and removed from the square-cut shoulder by a cut between the fourth and fifth rib (M-N). The breast is removed by a straight cut across the ribs on the ventral side (W-X).

Wt. Range -     1. 1.5 & down  
                  2. 1.5 – 3  
                  3. 3 & up

**Item No. 11-X-34 - Breast**

This item is derived from any full rib item. It is removed by a straight cut extending from the cartilaginous junction at the first rib to the posterior end of the sternum (W-X). The heart fat shall be closely removed.

Wt. Range -     1. 0.3 & down  
                  2. 0.3 & up



**Item No. 11-X-35 - Louisiana Rib**

This item is prepared from the ribs and flank section of the carcass after removal of the back strip and outside shoulder as illustrated in the Southern Style. The ribs are removed at the base of the vertebrae. It shall contain 13 ribs. All heart fat shall be removed. The flank shall be removed to not extend more 4 inches past the curvature of the last rib. The purchaser may specify flank removal requirements using the PSO.

- PSO: 1: The flank shall extend no more than 1 inch past the curvature of the last rib  
2: The flank shall extend no more than 3 inches past the curvature of the last rib

- Wt. Range - 1. 1.5 & down  
2. 1.5 – 3  
3. 3 & up

**Item No. 11-X-40 - Back**

This item shall consist of the loin and rack as illustrated for Southern Style. It is prepared by making a straight cut on the posterior end perpendicular to the length, immediately anterior to the hip bone cartilage (I-J). On the anterior end after removal of the outside shoulder through the natural seam, a straight cut is made between the third and fourth rib (S-T). The lip and flank is removed by a straight cut on the anterior end immediately ventral to the base of the thoracic vertebrae to a point on the posterior end immediately ventral to the gleutus medius (Y-Z). Purchaser may specify single or double full backs. The tenderloin may be removed.

PSO = The purchaser may specify one of the following tail length options. If not specified, tail length will not be more than 0.5 inch (7.5 cm) from the ventral edge of the *longissimus dorsi* or as specified within the item description.

- PSO: 1: 2.0 in. (5.0 cm)  
2: 1.0 in. (25 mm)  
3: 0.5 in. (12.5 mm)  
4: 0.0 in. (0 mm)

- Wt. Range - 1. 5 & down  
2. 5 - 8  
3. 8 & up

**Item No. 11-X-41 - Back Strip, Boneless**

This item is prepared from Item No. 40 except that all bones and cartilage shall be removed. The lip shall be removed immediately ventral to the *longissimus dorsi* by making a straight cut parallel to the back. All bones, cartilage, hanging tenders, and tenderloin shall be removed while leaving the double boneless full backs attached.

PSO = The purchaser may specify one of the following tail length options. If not specified, tail length will not be more than 0.5 inch (7.5 cm) from the ventral edge of the *longissimus dorsi* or as specified within the item description.

PSO: 1: 2.0 in. (5.0 cm)  
2: 1.0 in. (25 mm)  
3: 0.5 in. (12.5 mm)  
4: 0.0 in. (0 mm)

Wt. Range - 1. 2 & down  
2. 2 – 4  
3. 4 & up

**Item No. 11-X-50 - Loin**

This item is removed from the carcass by a straight cut immediately anterior to the hip bone and cartilage (I-J) and by a straight cut on the anterior end immediately posterior to the last rib (K-L) (See Barbeque and Hotel Style). The kidneys and practically all fat shall be removed. The flanks shall be removed by a straight cut which is not more than the PSO from the *longissimus dorsi*, at the rack end, to a point on the sirloin end which is not more than the PSO from the *longissimus dorsi*. Purchaser may specify this item as single or double.

PSO = The purchaser may specify one of the following tail length options. If not specified, tail length will not be more than 0.5 inch (7.5 cm) from the ventral edge of the *longissimus dorsi* or as specified within the item description.

PSO: 1: 2.0 in. (5.0 cm)  
2: 1.0 in. (25 mm)  
3: 0.5 in. (12.5 mm)  
4: 0.0 in. (0 mm)

Wt. Range - 1. 2 & down  
2. 2 – 4  
3. 4 & up

**Item No. 11-X-51 – Loin, Rump On, Double**

This cut is prepared as illustrated within the Roasting Style. It is removed from the leg by making a perpendicular cut immediately posterior to the pelvic bone (H-G) on the posterior end. The anterior end is removed by a straight cut posterior to the last rib, (K-L). The kidneys and all kidney and pelvic fat is removed.

PSO = The purchaser may specify one of the following tail length options. If not specified, tail length will not be more than 0.5 inch (7.5 cm) from the ventral edge of the *longissimus dorsi* or as specified within the item description.

PSO: 1: 2.0 in. (5.0 cm)  
2: 1.0 in. (25 mm)  
3: 0.5 in. (12.5 mm)  
4: 0.0 in. (0 mm)

Wt. Range - 1. 2 & down  
2. 2 – 4  
3. 4 & up

**Item No. 11-X-52 - Tenderloin**

This item is derived from a full intact loin and shall consist of the *psoas major*, *psoas minor*, and *iliacus* (wing). The portion of the *psoas minor*, which is not firmly attached, shall be removed. All bones and cartilage shall be removed. The tenderloin shall be trimmed practically free of kidney fat.

Wt. Range - 1. 0.3 & down  
2. 0.3 – 0.75  
3. 0.75 & up

**Item No. 11-X-60 – Sirloin, Boneless**

This item is prepared from any leg with the sirloin on. The sirloin is removed by a straight cut anterior to the hip joint on the posterior end (EE-FF )and by a straight cut approximately perpendicular to the loin immediately anterior to the hip bone cartilage on the anterior end (I-J). The flank is removed. All bones, cartilage, sacrosciatic ligament and overlying lean and fat shall be removed.

Wt. Range - 1. 0.75 & down  
2. 0.75 – 1.5  
3. 1.5 & up

**Item No. 11-X-70 - Leg**

This item is prepared as illustrated within the Barbeque Style. It is removed by a straight cut immediately anterior to the hipbone (I-J) on the anterior end and above the hock joint on the posterior end (A-B).

Wt. Range -           1. 5 & down  
                          2. 5 - 8  
                          3. 8 & up

**Item No. 11-X-71 – Leg, Roasting Style**

This cut is prepared as illustrated within the Roasting Style. The leg is removed from the back by making a perpendicular cut immediately posterior to the hip bone (H-G), on the anterior end. The trotters are removed above the hock joint (A-B). If the style is not specified, Roasting Style shall be used.

Wt. Range -           1. 2 & down  
                          2. 2 - 4  
                          3. 4 & up

**Item No. 11-X-72 – Leg, Shank Off**

This item is prepared as illustrated within the Hotel Style. It is removed by a straight cut immediately anterior to the hipbone cartilage (I-J) on the anterior end and above the stifle joint on the posterior end (C-D). This item may include the tenderloin.

Wt. Range -           1. 4 & down  
                          2. 4 - 6  
                          3. 6 & up

**Item No. 11-X-73 – Leg, Shank Off, Sirloin Off, Partially Boneless**

This item is prepared as illustrated within the Southern Style. The Sirloin is removed by a straight cut immediately anterior to the ball of the femur (EE-FF). The shank is removed above the stifle joint (C-D). ). The pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank and practically all cod and udder fat shall be removed.

Wt. Range -           1. 3 & down  
                          2. 3 - 5  
                          3. 5 & up

**Item No. 11-X-74 - Leg, Shank Off, Partially Boneless**

This item is as described in Item No. 72 except that the pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank and practically all cod and udder fat shall be removed.

Wt. Range -           1. 3 & down  
                          2. 3 - 5

3. 5 & up

**Item No. 11-6-80 - Leg, Inside**

This boneless item may be prepared from the inside portion of any boneless leg item and shall consist of the *semimembranosus*, *adductor* and firmly attached muscles. The inside is separated from the bottom and knuckle portions along the natural seams.

- Wt. Range -
1. 1.5 - 2
  2. 2 & up

**Item No. 11-6-81 - Leg, Bottom**

This boneless item may be prepared from the outside (*biceps femoris* and *semitendinosus*) and tip (knuckle) (*quadriceps femoris* group and *tensor fasciae latae*) portions of any boneless leg item. Presence of the *gluteus medius* and heel (*gastrocnemius* and *super digital flexor* muscles) are optional.

- Wt. Range -
1. 2 - 3
  2. 3 & up

**Item No. 11-6-82 - Leg, Outside**

This boneless item may be prepared from the outside (*biceps femoris* and *semitendinosus*) portion of any boneless leg item. The presence of the *gluteus medius* is optional. The heel (*gastrocnemius* and *super digital flexor* muscles) and popliteal lymph gland shall be removed by cutting through the natural seam.

- Wt. Range -
1. 1.5 - 2
  2. 2 & up

**Item No. 11-6-83 - Leg, Tip**

This boneless item shall consist of the knuckle portion (*quadriceps femoris* group) and tensor *fasciae latae* of any boneless leg item. The sirloin tip is separated from the inside and outside portions along the natural seams. All bones, cartilage and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be removed.

- Wt Range -
1. 0.5 Down
  2. 0.5 Up

**Item No. 11-6-84 - Leg, TBS, 4 Parts**

This item shall consist of the inside, outside, tip, and sirloin portions of the leg (Item Nos. 60, 80, 82, and 83). Each portion shall be individually packaged and pack into the same container.

- Wt. Range -
1. 4 & down
  2. 4 - 6
  3. 6 & up

**Item No. 11-6-85 - Leg, TBS, 3 Parts**

This item shall consist of the inside, bottom, and tip portions of the leg (Item Nos. 80, 81, and 83). Each portion shall be individually packaged and pack into the same container.

Wt. Range -           1. 4 & down  
                          2. 4 - 6  
                          3. 6 & up

**Item No. 11-X-86 - Leg, BHS, 3 Parts**

This item shall consist of the bottom, sirloin, and tip portions of the leg (Item Nos. 60, 81, and 83). Each portion shall be individually packaged and pack into the same container.

Wt. Range -           1. 4 & down  
                          2. 4 - 6  
                          3. 6 & up

**Item No. 11-6-90 - Ground Goat**

**Material** - Ground goat shall be prepared from any portion of a goat carcass. The meat shall be boneless.

**Processing** - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter. Alternatively, boneless goat may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground goat prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 1/8 inch (3 mm) in diameter. Goat shall be thoroughly blended at least once prior to final grinding. However, the ground goat shall not be mixed after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.

The purchaser may specify that product shall be coarse ground. When specified. The boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (25mm) and no smaller than 5/8 inch (16mm) in diameter. Product name shall include "Coarse Ground."

**Fat Content** - Unless otherwise specified, the fat content shall not exceed 20 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.

**Item No. 11-6-91 - Goat for Curry**

This item shall be prepared from any portion of the carcass. All backstrap, exposed heavy connective tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The bone-in product shall be cut or diced into pieces (grinding not permitted). Not less than 85 percent, by weight, of the resulting pieces shall be of a size which is equivalent of not less than a 0.5 inch (13 mm) cube or more than a 1.25 inches (3.1 cm) cube and no individual surface on these pieces shall exceed 2.5 inches (6.2 cm) in length. Purchaser may

specify product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product shall be labeled accordingly.

**Item No. 11-6-92 - Goat for Stewing**

This item shall be prepared from any portion of the carcass. Meat from the heel and shank is not acceptable. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The boneless meat shall be hand diced or processed through a dicing machine (grinding not permitted). Not less than 85 percent, by weight, of the resulting pieces shall be of a size which is equivalent of not less than a 0.5 inch (13 mm) cube or more than a 1.25 inches (3.1 cm) cube and no individual surface on these pieces shall exceed 2.5 inches (6.2 cm) in length. Purchaser may specify product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product shall be labeled accordingly.

**Item No. 11-X-93 - Goat for Kabobs**

This item is as described in Item No. Goat for Stewing except (unless otherwise specified) at least 90 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a 0.75 inches (19 mm) cube or not more than a 1.25 inches (3.1 cm) cube and no individual surface shall be more than 2.5 inches (6.2 cm) in length.

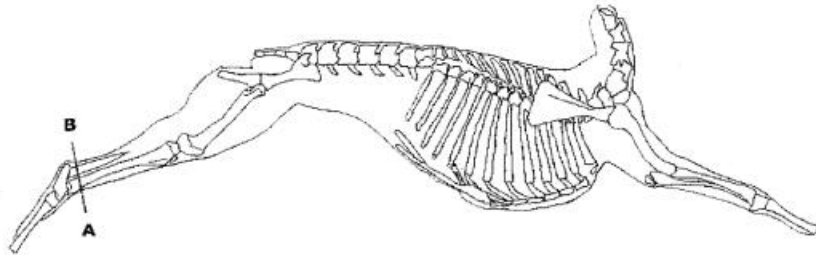
**Item No. 11-X-94 - Cubed, Braising and Cutlet Meat**

This meat shall be derived from any combination of lean from the leg, loin, sirloin, rack or square-cut shoulder sections (excluding shank and heel meat) of the carcass that yields product that meets the end item requirements. The meat shall be free of heavy connective tissue, bones, cartilage, seam fat and lymph glands.

# STYLES AND CUTTING INSTRUCTIONS

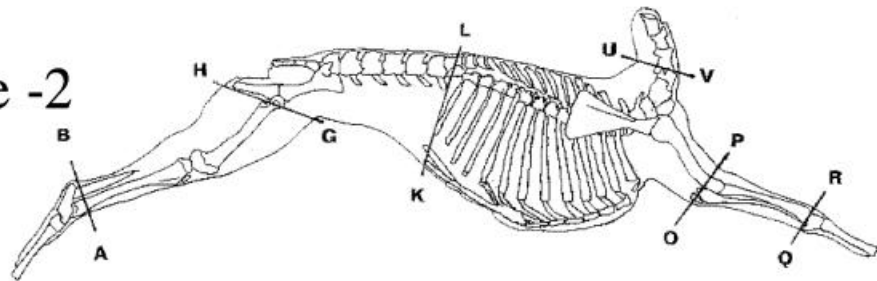
## Platter Style -1

Wt. Range 20  
pounds or lower



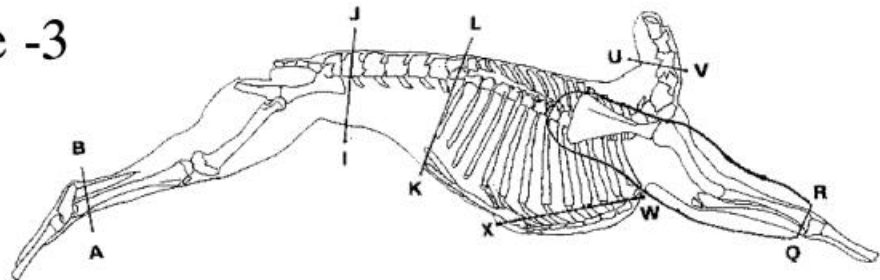
## Roasting Style -2

Wt. Range 15 - 30  
pounds



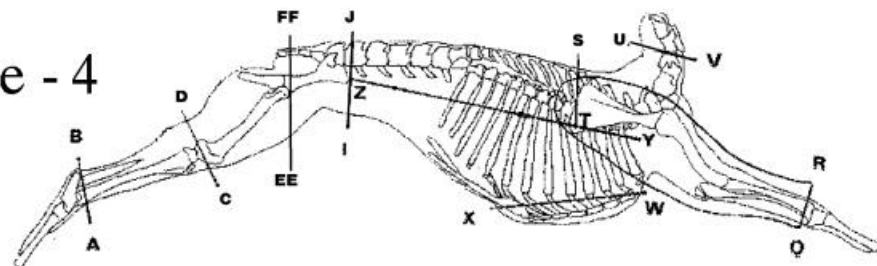
## Barbeque Style -3

Wt. Range 20 - 40  
pounds



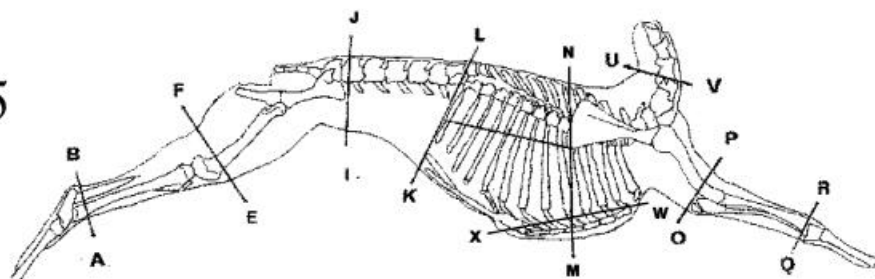
## Southern Style - 4

Wt. Range 30  
pounds and up

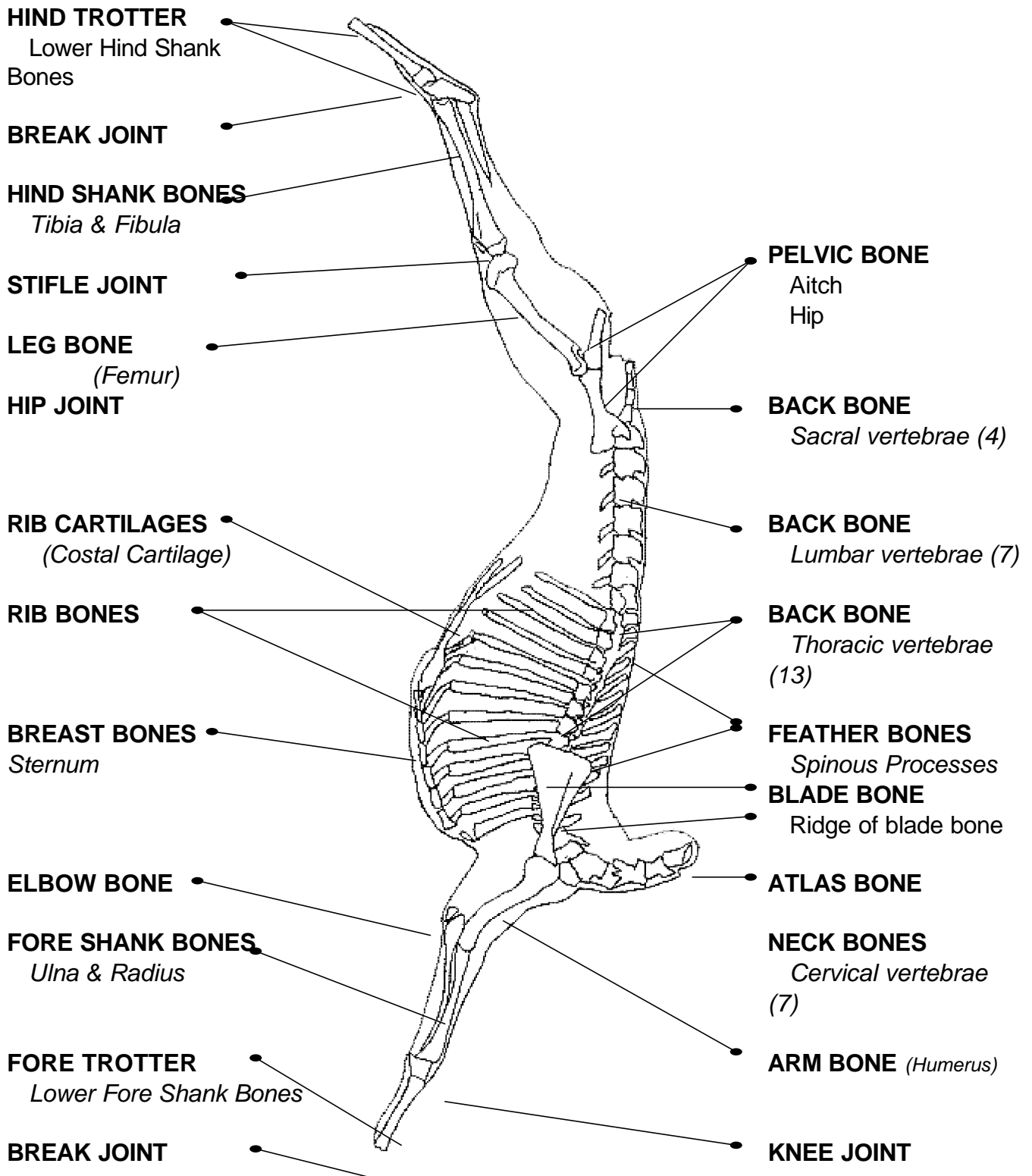


## Hotel Style -5

Wt. Range 40  
pounds and up



# GOAT SKELETAL CHART



USDA, Agricultural Marketing Service, Livestock and Seed Program, Standardization Branch

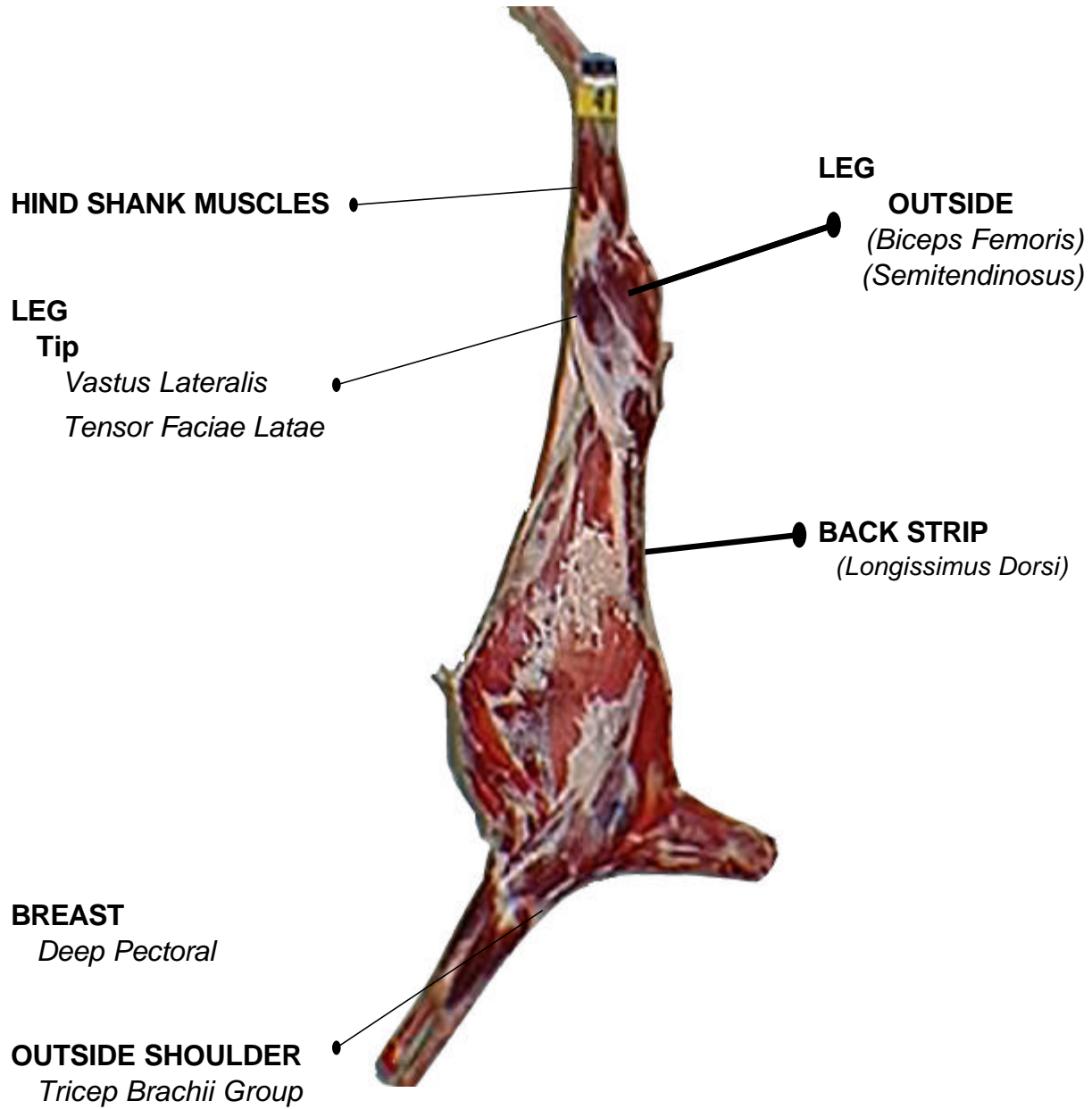
IMPS 11 000 - FRESH GOAT

31

EFFECTIVE DATE::



## MAJOR MUSCLE SYSTEMS OF GOAT



USDA, Agricultural Marketing Service, Livestock and Seed Program, Standardization Branch